

MEAT ARTISAN GUIDE

ABODE PARK CITY



INTRODUCING MEAT ARTISAN..

As the area's Premier Property Management and luxury Rentals Company in Park City, UT, we continue to look for vendors that match our level of service.

We have partnered with Meat Artisan to bring you their all natural meats from family farms with sustainable, humane practices to ensure the freshest product made available to you. They offer prime, hand-cut proteins of the highest quality, all minimally processed and handled by expertly trained artisans.

While working closely with Meat Artisan to create the "Curated Boxes" of various signature provisions as well as some a la carte options.



Contact the Abode Luxury Rentals Concierge Team to arrange services for your stay.

AUSTRALIAN WAGYU BURGER BOX - \$200

AUSTRALIAN WAGYU BURGERS

Breed: Wagyu
Weight: 8 ounces (per patty)
Quantity: 2 per package x 6 packages (12 total)
Grade: Blend 4 - 9
Aging: Wet aged for 25+ days
Origin: Australia
Processing: Ground by Artisan Butchers

AUSTRALIAN WAGYU BURGERS & SONOMA CHICKEN BOX - \$200

AUSTRALIAN WAGYU BURGERS

Breed: Wagyu
Weight: 8 ounces (per patty)
Quantity: 2 per package x 6 packages (12 total)
Grade: Blend 4 - 9
Aging: Wet aged for 25+ days
Origin: Australia
Processing: Ground by Artisan Butchers

AUSTRALIAN WAGYU SMASH BURGERS

Breed: Wagyu
Weight: 4 ounces (per patty)
Quantity: 4 per package x 6 packages (24 total)
Grade: Blend 4 - 9
Aging: Wet aged for 25+ days
Origin: Australia
Processing: Ground by Artisan Butchers

SONOMA VALLEY CHICKEN BREASTS-

Free range: Yes
Origin: USA
Weight: 8 ounces per breast
Quantity: 4
Processing: Hand cut by Artisan Butchers



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AUSTRALIAN WAGYU GROUND BEEF BOX - \$200

AUSTRALIAN WAGYU GROUND BEEF

Breed: Wagyu
Weight: 1 pound per package
Quantity: 6 packages
Grade: A5 and BMS 10+
Aging: Wet aged for 25+ days
Origin: Australia
Processing: Ground by Artisan Butchers

SONOMA VALLEY CHICKEN BREAST BOX - \$150

SONOMA VALLEY CHICKEN BREASTS

Free range: Yes
Origin: USA
Weight: 8 ounces per breast
Quantity: 8
Processing: Hand cut by Artisan Butchers

SONOMA VALLEY CHICKEN BOX - \$200

SONOMA VALLEY CHICKEN BREASTS

Free range: Yes
Origin: USA
Weight: 8 ounces per breast
Quantity: 4
Processing: Hand cut by Artisan Butchers

SONOMA VALLEY WHOLE CHICKEN

Free range: Yes
Origin: USA
Weight: 3.5 pounds
Quantity: 2
Processing: Hand cut by Artisan Butcher



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PREMIUM AUSTRALIAN WAGYU STEAK BOX - \$600

GOLD LABEL RIBEYE STEAK

Breed: Australian Wagyu
Weight: 14 ounces
Quantity: 2
Grade: Score 8 - 9
Aging: Wet aged for 25+ days
Origin: Australia
Processing: Hand cut by Artisan Butchers

GOLD LABEL FILET MIGNON

Breed: Australian Wagyu
Weight: 8 ounces
Quantity: 4
Grade: Score 8 - 9
Aging: Wet aged for 25+ days
Origin: Australia
Processing: Hand cut by Artisan Butchers

JAPANESE WAGYU STEAK BOX - \$400

JAPANESE WAGYU KAGOSHIMA A5 NY STRIP

Breed: Japanese fullblood wagyu
Weight: 16 ounces
Quantity: 1
Grade: A5 and BMS 10+
Aging: Wet aged for 25+ days
Origin: Japan
Processing: Hand cut by Artisan Butchers
Perfecture: Kagoshima

JAPANESE WAGYU KAGOSHIMA A5 RIBEYE

Breed: Japanese fullblood wagyu
Weight: 16 ounces
Quantity: 1
Grade: A5 and BMS 10+
Aging: Wet aged for 25+ days
Origin: Japan
Processing: Hand cut by Artisan Butchers
Perfecture: Kagoshima



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SEAFOOD BOX - \$415

U - 10 SCALLOPS

Source: Wild caught

Weight: 1 pound

Quantity: 1

Origin: Atlantic

ORA KING SALMON

Source: Sustainably raised

Weight: 8 ounces

Quantity: 2 filets

Origin: New Zealand

CHILEAN SEA BASS

Source: Wild caught

Weight: 8 ounces

Quantity: 2 filets

Origin: Chile

YELLOWFIN TUNA LOIN

Source: Wild Caught

Weight: 2 pounds

Quantity: 1

Origin: USA



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WAGYU SAMPLER BOX - \$500

JAPANESE WAGYU KAGOSHIMA A5 RIBEYE

Breed: Japanese fullblood wagyu
Weight: 16 ounces
Quantity: 1
Grade: A5 and BMS 10+
Aging: Wet aged for 25+ days
Origin: Japan
Processing: Hand cut by Artisan Butchers
Perfecture: Kagoshima

GOLD LABEL RIBEYE STEAK

Breed: Australian Wagyu
Weight: 14 ounces
Quantity: 1
Grade: Score 8 - 9
Aging: Wet aged for 25+ days
Origin: Australia
Processing: Hand cut by Artisan Butchers

GOLD LABEL FILET MIGNON

Breed: Australian Wagyu
Weight: 8 ounces
Quantity: 2
Grade: Score 4 - 5
Aging: Wet Aged for 25+ days
Origin: Australia
Processing: Hand cut by Artisan Butchers



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ULTIMATE SAMPLER- BEEF & CHICKEN - \$485

SILVER LABEL AUSTRALIAN WAGYU NY STRIP

Breed: Australian wagyu
Weight: 14 ounces
Quantity: 2
Grade: Score 6 - 7
Aging: Wet aged for 25+ days
Origin: Australia

SILVER LABEL AUSTRALIAN WAGYU RIBEYE

Breed: Australian Wagyu
Weight: 14 ounces
Quantity: 2
Grade: Score 6 - 7
Aging: Wet aged for 25+ days
Origin: Australia

SONOMA VALLEY CHICKEN BREASTS

Free range: Yes
Origin: USA
Weight: 8 ounces per breast
Quantity: 4
Processing: Hand cut by Artisan Butchers

SONOMA VALLEY WHOLE CHICKEN

Free range: Yes
Origin: USA
Weight: 3.5 pounds
Quantity: 1
Processing: Hand cut by Artisan Butchers



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ULTIMATE SAMPLER- BEEF, CHICKEN & SEAFOOD - \$515

GOLD LABEL AUSTRALIAN WAGYU STRIPS

Breed: Australian wagyu
Weight: 14 ounces
Quantity: 2
Grade: Score 8 - 9
Aging: Wet aged for 25+ days
Origin: Australia

BLUE LABEL TOP SIRLOIN STEAKS

Breed: Australian Wagyu
Weight: 8 ounces
Quantity: 4
Grade: Score 8 - 9+ full blood
Origin: Australia
Processing: Hand cut by Artisan Butchers

SONOMA VALLEY FREE RANGE CHICKEN

Free range: Yes
Origin: USA
Weight: 8 ounces per breast
Quantity: 4
Processing: Hand cut by Artisan Butchers

ORA KING SALMON

Source: Wild caught
Weight 8 ounce filets
Quantity: 2
Origin: USA



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A LA CARTE ITEMS

MAIN LOBSTER TAIL - 7 OZ	\$45
SIDE OF ORA KING SALMON - 4 LBS	\$200
GOLD LABEL AUSTRALIAN WAGYU BRISKET - 14 LBS	\$375
JAPANESE WAGYU KAGOSHIMA A5 STRIP - 16 OZ	\$175
JAPANESE WAGYU KAGOSHIMA A5 RIBEYE - 16 OZ	\$175
JAPANESE WAGYU KAGOSHIMA A5 FILET - 8 OZ	\$175
GOLD LABEL AUSTRALIAN WAGYU RIBEYE - 14 OZ	\$95
GOLD LABEL AUSTRALIAN WAGYU STRIP - 14 OZ	\$95
GOLD LABEL AUSTRALIAN WAGYU FILTER MIGNON - 8 OZ	\$85
RED LABEL AUSTRALIAN WAGYU DENVER - 8 OZ	\$40
BLUE LABEL AUSTRALIAN WAGYU SIRLOIN - 8 OZ	\$40
USDA PRIME HANGER - 8 OZ	\$30
RED LABEL AUSTRALIAN WAGYU TOMAHAWK - 36 OZ	\$150
DRY AGED TOMAHAWK - 36 OZ	\$185
"THE GRANT" - 45+ DAY DRY AGED RIBEYE - 36 OZ	\$150
"THE MURV" - 45 DAY DRYED AGED PROTERHOUSE - 72 OZ	\$335
HERITAGE PORK UNCURED APPLEWOOD BACON - 1LB	\$20
HERITAGE PORK TENDERLOIN - 1.25 LBS	\$40
HERITAGE PROK TOMAHAWK PORK CHOP - 14 OZ	\$580
ALASKA KING CRAB LEGS - 5 LBS	



TERMS & CONDITIONS

CANCELLATION OF SERVICE

Please note that once a Meat Artisan order is placed it cannot be cancelled for any reason. No refunds will be provided.

CHEF ACCESS

For in-person cooking, the culinary team will plan on arriving at your Abode 1.5 - 2 hours before your desired meal time. If you are unable to be present at this time, a member of the Abode team can meet the culinary team on site and grant them access to your Abode if needed. The chef will place the hot items in the oven for holding and the cold items in the refrigerator.

BILLING

All charges for services procured in this document will be added to your balance due with Abode and charged to the credit card we have on file. If we do not have your payment information in our system we will request it over the phone only. We value your privacy and will NEVER share your payment contact information without your consent. Your credit card will be charged once you confirm your order. By procuring any of the items in this document you are agreeing to these terms of service.

IT'S TIME TO LIVE YOUR STORY...

Contact our Concierge Team today to start planning
your custom experience #OnlyAtAbode

concierge@abodeluxuryrentals.com | (435) 214-1496



abode
LUXURY RENTALS